

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0301380 - EGGS AND WAFFLES		Site Address 741 1ST ST, GILROY, CA 95020		Inspection Date 06/13/2024	
Program PR0442378 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name EGGS AND WAFFLES INC		Inspection Time 10:30 - 11:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By JASMEET SINGH	FSC Simepreet Mann 3/25/26		

Placard Color & Score
GREEN
88

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures	X						S
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food					X		
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	X						S
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods			X				
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48 Plan review		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *PHFs within under counter refrigeration in the cook line were measured between 46-49°F at the time of inspection.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above. Recommend having unit serviced by contractor.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *Consumer advisory is not specific on menu on which items are served raw or undercooked (steaks/salmon)*

[CA] *Provide consumer warning for the sale of raw or undercooked animal-derived foods.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Waffle maker on the far left of the cook line is not under the hood system at the time of inspection.*

[CA] *There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment. Recommend moving the waffle maker on the other side which is next to the other waffle maker and under the hood system.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Damaged floor tile noted next to the walk in.*

[CA] *Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Facility has installed multiple pieces of equipment before opening facility (Dish washer, ice machine, Pepsi reach in, freezer chest, 6-burner stove top (CPG), waffle makers) without approval from this department.*

[CA] *A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.*

- Submit plans into this department within 1-month (7/13/24) and finish the project within 3-months (9/13/24). Failure to comply within these guidelines may result in enforcement action (impounding of equipment)

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Cheese	Prep table #2	39.00 Fahrenheit	
Raw steak	Under counter refrigeration (cook line)	46.00 Fahrenheit	Adjust to 41°F below.
Warm water	Hand wash	100.00 Fahrenheit	
Cut tomato	Prep table #2	39.00 Fahrenheit	
Sausage	Under counter refrigeration (cook line)	49.00 Fahrenheit	Adjust to 41°F below.
Warm water	Restroom	100.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Hot water	3-Compartment/Prep/mop sinks	120.00 Fahrenheit	
Milk	Reach in	39.00 Fahrenheit	
Cooked omelet	Cook line	202.00 Fahrenheit	Final cook temperature.
Raw steak	Walk in	37.00 Fahrenheit	
Cooked tomato	Metal tray	73.00 Fahrenheit	Cooling. Less then 1-hour
Shelled eggs	Walk in	37.00 Fahrenheit	
Sanitizer (Quats)	Sanitizer bucket	200.00 PPM	
Ham	Prep table	40.00 Fahrenheit	
Salmon	Prep table	39.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Gravy	Hot holding (steam bath/cook line)	158.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Ambient	Freezer chest	5.00 Fahrenheit	
Pooled eggs	Ice bath	39.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Eggs and Waffles
NEW OWNER: Eggs and Waffles Inc.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP_14_. An invoice for the permit fee in the amount of \$__1,679.00__ will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 7 / 1 / 24 - 6 / 30 / 25 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 6 / 13 / 24*

**Permit condition: NONE*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

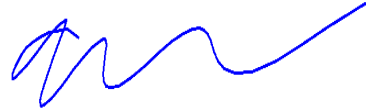
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/27/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control



Received By: Jasmeet Singh
OWNER

Signed On: June 13, 2024